



**5.3QT DIGITAL 11-IN-1
INSTACOOKER**
Instruction Manual & Recipes
MODEL CC5GT001

WHAT'S INCLUDED



Instacooker



Inner Pot



Spoon, Steamer* & Condensation Cup



Instruction Manual & Recipes

*To use the steamer, liquid is required in the inner pot to create the steam, then place the steamer inside the inner pot.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should be followed as follows:

- Read all instructions.
- Do not use for anything other than intended use.
- Do not place the unit on or near gas or another hot environment to avoid damages.
- Use extreme caution when moving the unit.
- Do not use near an open flame or cook top.
- Never place food or liquids directly into the Instacooker without first inserting the inner pot.
- Place the unit on a level surface away from walls and cupboards. Do not let the cord hang over the edge of a table or counter or touch hot surfaces.
- Do not immerse the unit in liquid or allow liquid to be in contact with electrical parts.
- Do not let children operate the unit.
- Do not touch the control panel with any sharp instruments.
- Do not block the air vent during cooking.
- To avoid scalding, never open the lid or put your hands or face close to the steam vent while in operation.
- Do not touch the inner pot during or directly after cooking as it will be extremely hot.
- Rice should not be rinsed in the inner pot as the non-stick coating of the inner pot can be damaged.
- Unplug unit from outlet before cleaning and allow to cool before cleaning, clean after every use.

- Do not use unit with an extension cord, always plug into a wall outlet.
- To prevent electrical shock do not immerse cord, plugs, or appliance in water or other liquid.
- Do not use the unit if the cord is damaged.
- Do not use outdoors.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries or damage to the unit.
- Always attach the cord to appliance, then plug the cord into a wall outlet. To disconnect remove plug from wall outlet.
- Make sure to clean the lid and steam vent after each use.
- **SAVE THESE INSTRUCTIONS.**

PARTS IDENTIFICATION



STEAM VENT

During the cooking process the steam vent should not be blocked and caution should be used as the steam will be extremely hot. It is not recommended to remove the steam vent from the lid.

CONDENSATION CUP

Attaches to the outside of the Instacooker to collect condensation while unit is in use. To clean the cup remove from the body of the Instacooker.



BEFORE FIRST USE

1. Remove all packaging materials, stickers, and labels.
2. Clean the inner pot with hot water, dishwashing liquid, and a non-abrasive sponge.
3. Wipe the inside and outside of the appliance with a cloth.

USING THE APPLIANCE

Rice

To begin the rice function, press “Rice”. The screen will show “0:20”, the rice indicator will light up. Press the “Start” button and the unit will begin heating. The unit will heat up and the “:” will begin to blink and the unit will begin to countdown. Once the rice function is completed the screen will display “bb” and the unit will go into Keep Warm.

Note: Please use the measuring cup included. For every cup of washed white rice added, 3/4 cups of water should be added to the inner pot. For every cup of brown, red, or black rice, 2 1/2 cups of water should be added to the inner pot. For every cup of wild rice, 4 cups of water should be added to the inner pot.

HELPFUL RICE COOKING TIPS!

- Note that all measurements for water and rice is based on using a USA cup measurement.

Soup & Stew

To begin the soup/stew function, press “Soup/Stew”. The screen will show the default time of 60 minutes. If you want to change the cooking time press “+” to increase in 1 minute increments or “-” to decrease time in 1 minute increments. If you want to delay the time on the soup function, press “Time Delay”, then “+/-” to adjust the delay time in 30 minute increments for up to 24 hours. After cooking, the unit will go into the warm function.

Beans

To begin the beans function, press “Beans”. The screen will show the default time of 40 minutes. If you want to change the cooking time press “+” to increase in 1 minute increments or “-” to decrease time in 1 minute increments. If you want to delay the time on the bean function, press “Time Delay”, then “+/-” to adjust the delay time in 30 minute increments for up to 24 hours. After cooking, the unit will go into the warm function. NOTE: This function will begin to countdown once the temperature has been reached.

Steam

To begin the steam function, press “Steam”. The screen will show the default time of 5 minutes. If you want to change the cooking time press “+” to increase in 1 minute increments or “-” to decrease time in 1 minute increments. If you want to delay the time on the steam function, press “Time Delay”, then “+/-” to adjust the delay time in 30 minute increments for up to 24 hours. After cooking, the unit will go into the warm function.

Sauté

To begin the Sauté function, press “Sauté”. The screen will show the default time of 30 minutes. This function does not have an adjustable time. After cooking, the unit will go into the warm function.

Slow Cook High

To begin the Slow Cook High function, press “Slow Cook High”. The screen will show the default time of 4 hours. If you want to change the cooking time press “+” to increase in 30 minute increments or “-” to decrease time in 30 minute increments. After cooking, the unit will go into the warm function.

Slow Cook Low

To begin the Slow Cook Low function, press “Slow Cook Low”. The screen will show the default time of 6 hours. If you want to change the cooking time press “+” to increase in 30 minute increments or “-” to decrease time in 30 minute increments. After cooking, the unit will go into the warm function.

Desserts

To begin the Desserts function, press “Desserts”. The screen will show the default time of 30 minutes. If you want to change the cooking time press “+” to increase in 1 minute increments or “-” to decrease time in 1 minute increments. If you want to delay the time on the dessert function, press “Time Delay”, then “+/-” to adjust the delay time in 30 minute increments for up to 24 hours. After cooking, the unit will go into the warm function.

Meat & Chicken

To begin the meat function, press “Meat”. The screen will show the default time of 25 minutes. If you want to change the cooking time press “+” to increase in 1 minute increments or “-” to decrease time in 1 minute increments. If you want to delay the time on the meat function, press “Time Delay”, then “+/-” to adjust the delay time in 30 minute increments for up to 24 hours. After cooking, the unit will go into the keep warm function.

Yogurt

To begin the Yogurt function, press “Yogurt”. The screen will show the default time of 12 hours. If you want to change the cooking time press “+” to increase in 30 minute increments or “-” to decrease time in 30 minute increments. If you want to delay the time on the yogurt function, press “Time Delay”, then “+/-” to adjust the delay time in 30 minute increments for up to 24 hours. After cooking, the unit will not go into the Keep Warm function.

Time Delay

To use the “Time Delay” function, you will need to press “Time Delay”. The screen will flash with the preset time, press “+” or “-” to set the delay time desired (it is adjustable up to 24 hours in 30 minute increments). After the desired delay time is selected, press the desired function and set the time for that function. The ingredients will begin cooking after the delay time has elapsed. For example: If your desired delay time is 6 hours, your food will begin cooking after 6 hours.

+/-

By pressing “+” or “-” the time will be adjusted.

Keep Warm/Cancel

The Instacooker will automatically go into the warm function after each cooking function or if the “ Keep Warm/Cancel” button is pressed from stand-by mode. By pressing this function when another function is selected or during the current function it will be cancelled and the Instacooker will switch to stand-by mode.

NOTE: Food will continue to cook during the Keep Warm cycle. This cycle will need to be cancelled to turn it off by pressing the “Keep Warm/Cancel” button.

CLEANING

Clean both the lid and cover lid, inner pot, accessories and steam vent after each use. Allow adequate time after cooking process to ensure unit is cool. To clean the lid, cover lid, accessories and steam vent use water and non-abrasive liquids and sponge, dry with a soft cloth. Be sure that they are placed into the correct position for next use. To clean the inner pot, use non-abrasive liquids and sponges as to not damage the coating, dry with a cloth.

STORAGE

1. Unplug the cord
2. Make sure all parts are clean and dry.

DEFAULT TIMES

FUNCTION	DEFAULT COOKING TIME	COOKING TIME RANGE
RICE	20 MINS.	15-45 MINS.
SOUP	60 MINS.	40-90 MINS.
BEANS	40 MINS.	20-60 MINS.
STEAM	5 MINS.	5-25 MINS.
SAUTÉ	30 MINS.	N/A
SLOW COOK HIGH	4 HOURS	2-6 HOURS
SLOW COOK LOW	6 HOURS	4-8 HOURS
DESSERT	30 MINS.	18-45 MINS.
MEAT	25 MINS.	20-40 MINS.
YOGURT	12 hour	8-24 HOURS

*All functions except Yogurt go into keep warm after they are finished cooking.

COOKING CHART

Ingredients	Suggested Amount	Function	Time (Minutes)	Liquids/ Additional Instructions
Rice				
White Rice	3 cups rinsed white rice	Rice	20 minutes	3 cups water
Brown Rice	3 cups rinsed brown rice	Rice	40 minutes	6 cups water
Wild Rice	2 cups rinsed	Rice	60 minutes	6 cups water
Vegetables				
Asparagus	1 pound	Steam	10 minutes	1 cup water
Broccoli, Flowerets	3/4 pound	Steam	12-14 minutes	1 cup water
Corn on the Cob	4 ears	Steam	12 minutes	1 cup water
Poultry				
Boneless Skinless Chicken Breast	2 4oz. chicken breasts	Sauté	16 minutes	spritz with oil, turn once
Chicken Thighs	4 bone in Chicken Thighs	Sauté	25 minutes	cook for 15 minutes, turn
Chicken Pieces	2 inch Chicken Pieces	Sauté	12 minutes	stirring
Fish				
Shrimp	1 pound	Steam	12 minutes	1/4 cup water
Clams	1 dozen	Steam	8 minutes	1/2 cup water
Salmon	2 4oz. filets	Steam	10 minutes	1/4 cup water
Beans				
Navy beans	1 pound	Beans	soak - 1 hour	4 water
Black beans	12 ounces	Beans	soak - 1 hour	4 water
Red beans	1 pound	Beans	soak - 2 1/2 hours	6-8 water

Baked Goods				
Cake Mix	1 box	Desserts	40 minutes	
Rice Pudding	2 cups cooked rice	Desserts	20 minutes	2 cups milk
Quick bread	1 box	Desserts	20 minutes	
Beef/Pork				
Ground Beef	1 pound	Sauté	15 minutes	
Stew meat	1 pound	Soup	2 hours	1/2 cup broth
Pork Ribs	8 ribs	Meat	2 hours	1 cup water
Other				
Steel Cut Oats	1 cup	Rice	20 minutes	2 1/2 cups water
Pasta Ziti	2 cups	Rice	15-17 minutes	1 1/2 cups water
Quinoa	3 cups rinsed	Rice	20 minutes	4 cups water

INSTACOOKER RECIPES

Yogurt Yields 3 quarts

3-quarts whole milk
½ cup whole plain yogurt

Select rice function, press start.
Add milk and heat until boiling, about 20 minutes; stir occasionally.
When cooking is complete, press cancel.
Milk should cool to 100-110 degrees using an instant read thermometer.
Whisk in yogurt; close lid.
Select yogurt function and press start.
12 hours later, strain through a cheesecloth if you desire an even stiffer yogurt.
Place yogurt in an airtight container and refrigerate.
Remember to save some yogurt from each batch to start a new batch.

Creamy Macaroni and Cheese Serves 6

4 cups elbow macaroni
3 cups chicken stock
1 teaspoon salt
½ teaspoon black pepper
1 1/2 cups cream
2 cups shredded mild Cheddar cheese
2 cups shredded Mozzarella cheese
1 cup grated parmesan
2 tablespoons melted butter

Place macaroni, stock, salt and pepper in the inner pot; close lid.
Select rice function, press minus button until time reaches 15 minutes and press start.
When cooking time is complete, stir in remaining ingredients.
Close lid and let rest on keep warm for 15 minutes.
Stir and serve warm.

White Rice Serves 4-6

4 cups jasmine rice or basmati rice
4 cups water or stock
1 teaspoon salt
1 teaspoon extra-virgin olive oil

Place rice in a strainer and rinse rice until water runs clear.
Add rinsed rice and water to the inner pot close lid.
Select rice function, press start.

When cooking time is complete, fluff rice and serve warm.

Cuban Style Black Beans

Serves 6-8

1 bag (12-ounces) dried black beans
8 strands saffron
1 teaspoon ground cumin
4 cups beef stock
1 medium onion, dice
1 red bell pepper, diced
1 tablespoon chopped cilantro
2 ripe plum tomatoes, chopped
1 garlic clove, minced
1 10-ounce diced tomatoes with green chilis and lime

Sort and wash beans.

Place beans into inner pot, cover with water; soak for 2 hours.

Rinse the beans and place back in the inner pot.

Add remaining ingredients, close lid and select bean function. Press plus button until time reaches 1 hour, press start. When cooking is complete, open lid, stir; close lid.

Select bean function, press plus button until time reaches 1 hour, press start.

When cooking is complete, open lid, stir and serve warm.

Thai Style Chicken Soup

Serves 4-6

1 tablespoons extra-virgin olive oil
1 small purple onion, thinly sliced
1 small red pepper, julienned
1 teaspoon freshly grated ginger
2 garlic loves, minced
1 can (6-ounces) bamboo shoots
2 tablespoons creamy peanut butter
2 tablespoons brown sugar
2 cups shredded chicken
1 can (13-ounce) coconut milk
2 cups chicken stock
1 teaspoon Chinese five-spice powder
1 tablespoon fish sauce
1 lemon, juice and zest
2 tablespoons green onion, chopped
2 tablespoons chopped cilantro

Place oil into cooker, select sauté function, press start, let oil heat 5 minutes.

Add onions and sauté for 5 minutes. Add pepper, ginger and garlic, and cook for an additional 2 minutes.

Add bamboo shoots, peanut butter and sugar, sir well;

Add remaining ingredients, except green onions and cilantro; close lid.
Press cancel button, select rice function and press start.
When cooking is complete, garnish with green onions and cilantro. Serve warm.

Chocolate Cake

Serves 8-10

1 box (18-ounces) devil's food cake mix
1 cup mayonnaise
1 ½ cups milk
Non-stick cooking spray

Using a hand mixer, combine all ingredients; mix until smooth
Spray cooker with non-stick spray and pour in batter; close lid.
Select dessert function and increase time to read 40 minutes.
Close lid and press start.
When cooking is complete, test doneness by inserting a toothpick into center. If it comes out clean, it is done.

RECIPE NOTES

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LIMITED ONE YEAR WARRANTY

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts, arising under normal use and care in this product for a period of 12 months from the date of purchase provided you are able to present a valid proof-of-purchase. A valid proof-of-purchase is a receipt specifying item, date purchased, and cost of item. A gift receipt showing item and date of purchase is an acceptable proof-of-purchase. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model. Shipping and handling costs are not included for warranty replacements and are the responsibility of the customer.

To obtain service under the terms of this warranty, send an email to customercare@alliedrich.net. Please provide the model number listed on the bottom of this page when contacting us.

THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN THE UNITED STATES AND DOES NOT COVER:

- Damages from improper installation.
- Damages in transit.
- Defects other than manufacturing defects.
- Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- Damage from service by other than authorized dealer or service center.
- Shipping and handling costs.
- This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary from state to state.

Manufacturer does not assume responsibility for loss or damage for return shipment. We recommend that you keep your original packaging should you require repair service. Before returning product please contact our customer care department for return authorization. When returning product for repair please include your full name, return address, and daytime phone number. Also include a brief description of the problem you are experiencing and a copy of your sales receipt or other proof of purchase in order to validate warranty status.

MODEL CC5GT001

